ALTO SHAAM®
HALO HEAT®

# INSTALLATION OPERATION AND MAINTENANCE MANUAL

## *LOW TEMPERATURE OVEN*

## *ELECTRONIC*

## *COOK HOLD SMOKE*

## MODEL: 767-SK/III

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# INDEX


**Section 1 — Installation**

- Unpacking and Setup . . . . . 1
- Oven Characteristics . . . . . 1
- Heat Recovery . . . . . 1
- HACCP & Kitchen Management Software . . . . . 1
- Electrical Installation . . . . . 1
- Stacking Mounting Instructions . . . . . 2
- Start-Up . . . . . 3
- Options & Accessories . . . . . 3

**Section 2 — Control**

- Control Features . . . . . 5
- Audible Signals . . . . . 6
- Operating Features & Functions . . . . . 6
- Hot Smoke Procedure . . . . . 7
- Cold Smoke Procedure . . . . . 7
- Preset Menu Keys . . . . . 8
- Cook/Smoke Using Preset Menu Keys . . . . . 9

**Section 3 — Care and Cleaning**

- Clean the Oven Daily . . . . . 10
- Clean the Probes Daily . . . . . 10
- Check the Cooling Fan . . . . . 10
- Check Overall Condition . . . . . 10

**Section 4 — User Options**

- Beeper Volume Selection . . . . . 11
- Preset Keys Lock and Unlock . . . . . 11
- Fahrenheit or Celsius Selection . . . . . 11
- Control Panel Lock and Unlock . . . . . 11

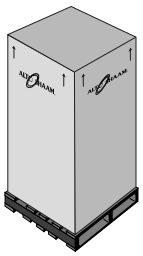
**Section 5 — Service**

- Drip Tray Replacement . . . . . 12
- Service View and Parts . . . . . 13
- Cable Heating Service Kit . . . . . 13
- Electronic Components . . . . . 14
- Service View Parts List - Electronic Components . . . . . 15
- Trouble Shooting - Error Codes . . . . . 16
- Trouble Shooting - No Power . . . . . 17
- Trouble Shooting - Unit Not Heating . . . . . 17
- Trouble Shooting - How to Test Sensors and Probes . . . . 17
- Wiring Diagram . . . . . 18

**Transportation Damage and Claims** . . . . . 19

**Warranty** . . . . . 19

## Unpacking and Setup



The Alto-Shaam Cook/Hold/Smoke oven has been thoroughly tested, checked for calibration, and inspected to insure only the highest quality unit is provided. When you receive your cabinet, check for any possible shipping damage and report it at once to the delivering carrier. *See Transportation Damage & Claims section.*

The cabinet, complete with unattached items and accessories, may be delivered in one or more packages.

Save all the information and instructions packed inside the cabinet. Complete and return the warranty card to the factory as soon as possible to insure prompt service in the event of a warranty parts and labor claim.

Casters or legs, whether standard or optional, must be installed on the oven before use. For the best service, the oven should be installed level. The oven should not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures or any other severely adverse conditions.

Single compartment electronic Cook/Hold/Smoke ovens can be stacked with an identical oven. The 750-TH/III can also be stacked with a 767-SK/III smoker. In order to maintain parameters set for Demko Certification, the full perimeter bumper must be ordered and installed on the lower oven.

***NOTE:*** Any claims for warranty must include the full model number and serial number of the cabinet.

## Oven Characteristics

The cabinet is equipped with a special, low-heat-density, heating cable. Through the **Halo Heat®** concept, the heating cable is mounted against the walls of the cooking and holding compartment to provide an evenly applied heat source, controlled by an oven sensor. The design and operational characteristics of the unit eliminate the need for a moisture pan or a heat circulating fan. Through even heat application, the food product is cooked evenly and capable of being held for longer time periods. The unit must be installed in a location that will permit the equipment to function for its intended purpose and allow adequate access for proper cleaning and maintenance.

## Heat Recovery

The patented SureTemp™ heat recovery system in this oven reacts immediately to compensate for any loss of heat whenever the door is opened. If the door remains open for more than three minutes, the solid state electronic control will sound three rapid beeps every ten seconds until the door is closed.

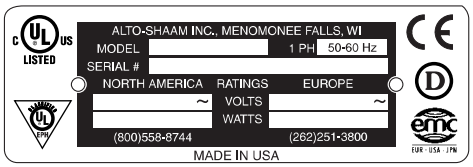
## HACCP & Kitchen Management Software

NAFEM DATA PROTOCOL COMPLIANT

This electronic Cook/Hold/Smoke oven is equipped with a HACCP/Kitchen Management interface for connection to a PC. It also has the capability of being connected to the internet via a Gateway device. This can provide temperature recording data as well as setup and diagnostic information which can be used for HACCP.

## Electrical Installation

An identification tag is permanently mounted on the cabinet. Make certain the model number and marked electrical ratings match your order. Note the serial number for your records.



If necessary, a proper receptacle or outlet configuration, as required for the individual equipment model, must be installed by a licensed electrician in accordance with applicable, local electrical codes. The oven must be grounded in accordance with requirement of the National Electrical Code or applicable local codes.

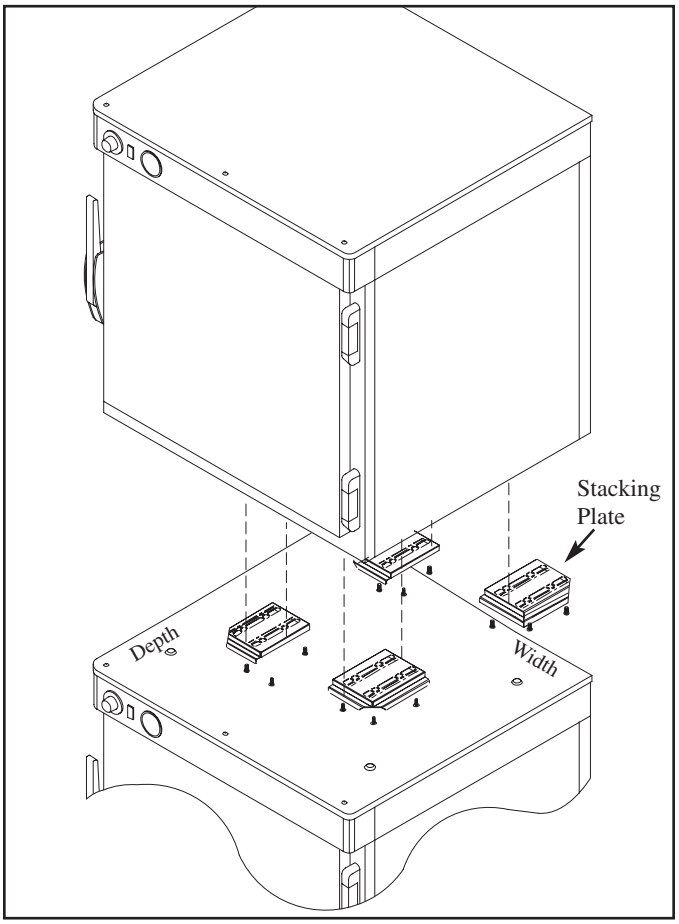
***Permanent wiring for all ovens must be installed by a licensed electrician in accordance with applicable, local electrical codes.***

The main power switch is located at the back of the oven. After wiring and power connection has been completed, turn the main power switch to the "ON" position. This switch can be left "ON" for daily use, but should be turned "OFF" when cleaning or performing maintenance or repairs to the unit.

Remember to position the oven so that the power supply cord is easily accessible in case of an emergency.

For 230V units: To prevent an electrical shock hazard between the appliance and other appliances or metal parts in close vicinity, an equalization-bonding stud is provided. An equalization bonding lead must be connected to this stud and the other appliances / metal parts to provide sufficient protection against potential difference. The terminal is marked with the following symbol. ⏚

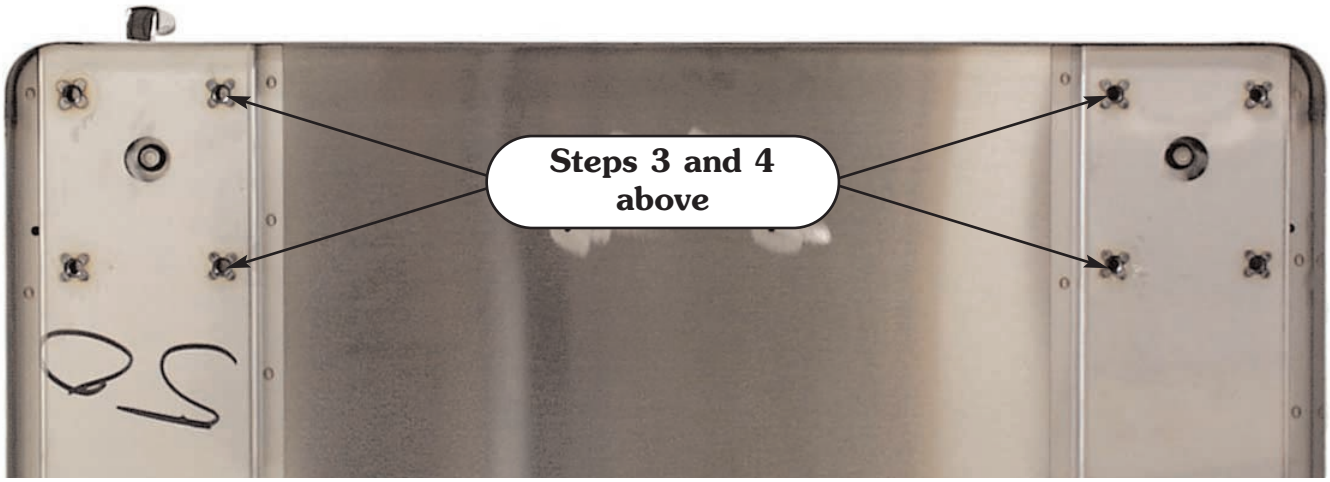
# Stacking Mounting Instructions




**STACKING PLATE INSTALLATION**

**Kit #5000811**

1. Measure the length and width of the top surface of the cabinet to be positioned at the bottom of the stacking equipment combination. Add 1/8-inch to both the length and the width dimension.
2. Turn the cabinet to be placed at the top of the stacking combination upside down so that the top surface is on the floor.
3. Place the four (4) stacking plates at each corner of the cabinet. Position the plates with the upright flange pointing up and to the outside of the cabinet. Align the holes in the stacking plates with the predrilled holes in the bottom of the cabinet using both the length and width dimensions obtained in step 1.
4. When the correct alignment has been achieved, loosely fasten each stacking plate with four (4) screws provided in the stacking kit. DO NOT TIGHTEN SECURELY since minor adjustments may be necessary.
5. Stack the cabinets and make any necessary minor adjustments to the stacking plates. When properly aligned, the door on the top cabinet should be flush with the door on the bottom cabinet.
6. When proper alignment has been made, remove the top cabinet from the stacking combination. Firmly secure all four stacking plates by individually removing each screw and reattaching it in combination with one of the square washers provided in the stacking kit.



## Start-Up

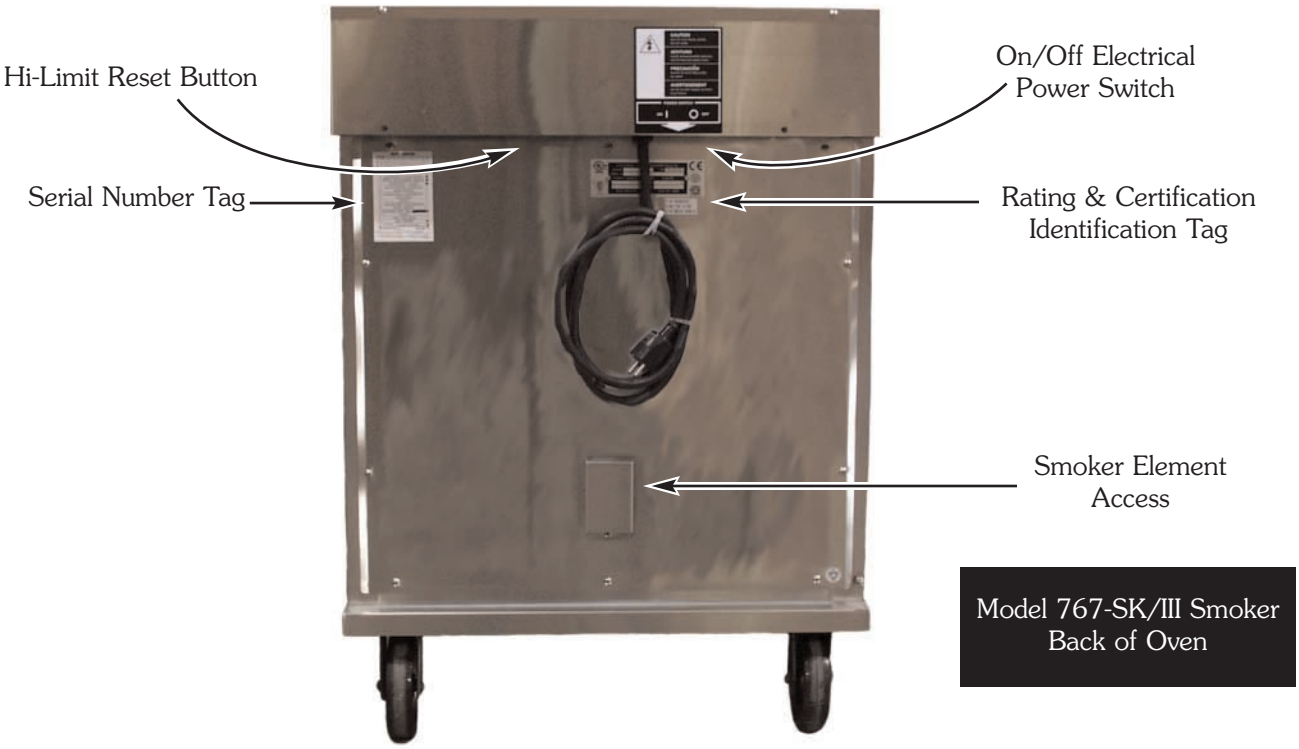
1. The unit should be installed level and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
2. ***Minimum clearances are required*** for proper air ventilation including 3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides. On site venting for proper airflow must also be provided for built-in counter installations.
3. ***Before operating the oven,*** clean both the interior and exterior of the unit with a damp cloth and any good commercial detergent at the recommended strength. Rinse surfaces by wiping with a sponge and clean warm water to remove all detergent residue. Wipe dry with a clean cloth or air dry.
4. ***Wipe dry door gaskets*** and ***control panel*** with a soft, clean cloth.
5. ***Clean and install*** the oven side racks, oven shelves, and external drip tray. Shelves are installed with curved edge toward the back of the oven. Insert the drip pan on the interior bottom surface of the oven.
6. ***Before operating*** the unit with product, become familiar with the operation of the controls. Read this manual and operate the various control functions.

*At no time should the oven interior or exterior be steam cleaned, hosed down, or flooded with water or liquid solution. Do not use water jet to clean. Severe damage or electrical hazard could result voiding the warranty.*

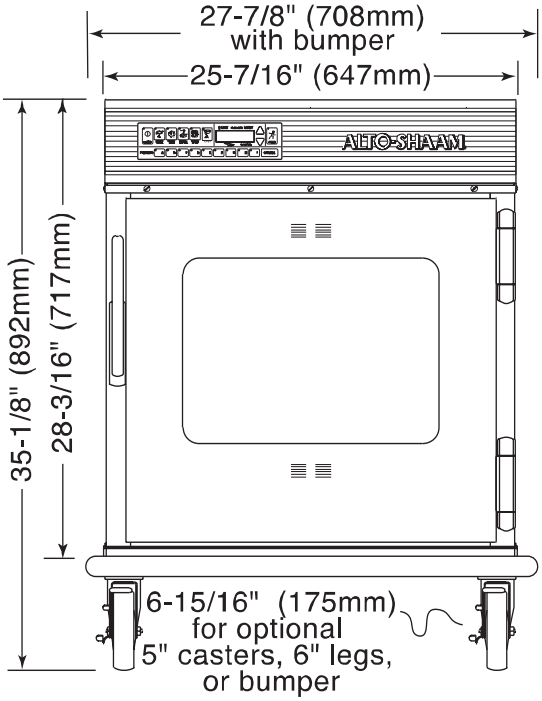
## OPTIONS & ACCESSORIES

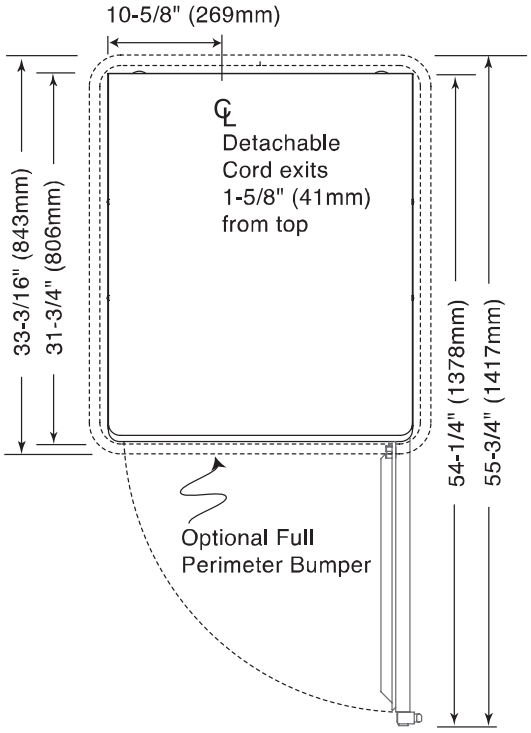
Full-perimeter Rubber Bumper
Assembly with 5" (127mm) Stem Casters . . . . . .44090
Carving Holders
➥ Prime Rib Holder . . . . . .HL-2635
➥ Ship Round Holder w/ pan . . . . . .4459
Carving Shelf Mounting Adapter . . . . . .16237
Casters, 3" (76mm) . . . . . .14227
Casters, 5" (127mm) . . . . . .4007
HACCP/Kitchen Management Software . . . . . .5000846
Drip Pan, Standard with Drain . . . . . .14831
Door Lock w/ Key . . . . . .LK-2763
Legs, 6" (152mm) . . . . . .5205
Pan Grid, S/S Wire
Pan insert for 18" x 26" Pan . . . . . .PN-2115
Probe, Detachable . . . . . .5001919
Housing for Probe Jack . . . . . .1002570
Shelves
➥ S/S Flat Wire . . . . . .SH-2324
➥ S/S Rib Rack . . . . . .SH-2743
Stacking Adapter . . . . . .5000811
Wood Chips bulk pack
➥ Apple 20 lb (9 kg) . . . . . .WC-22543
➥ Cherry 20 lb (9 kg) . . . . . .WC-22541
➥ Hickory 20 lb (9 kg) . . . . . .WC-2829
➥ Maple 20 lb (9 kg) . . . . . .WC-22545

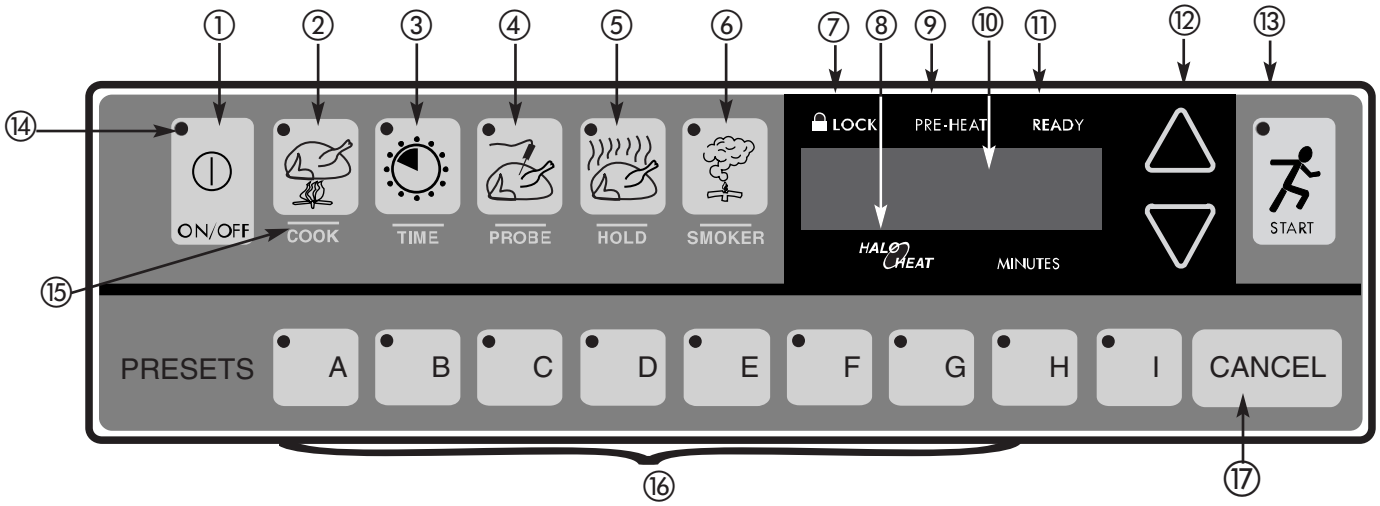
***This wall-friendly full perimeter bumper is offered as an option for the 767-SK/III Cook/Hold/Smoke oven.***




Model 767-SK/III Smoker
Back of Oven





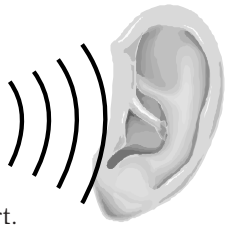

## CONTROL FEATURES

1. ***On/Off Key***
   The On/Off control system key operates the functions of the control panel. If there is any power loss during operation, the On/Off indicator light will flash. To clear, push key and release.
2. ***Cook Key — Temperature range 200° to 325°F (93° to 162°C)***
   Used to select cooking mode and to review the cook temperature setting.
3. ***Time Key — Maximum time 24 hours***
   Used to select cook time and to review set time.
4. ***Probe Key — Temperature range 50°to 195°F (10° to 91°C)***
   Used to select internal product probe temperature mode and to review probe temperature setting.
5. ***Hold Key — Temperature range 60° to 205°F (15° to 96°C)***
   Used to select food holding mode and to review set holding temperature.
6. ***Smoker Key — Time range 0 to 24 hours***
   Used to select warm smoke or cold smoke and to review the smoke time remaining.
7. ***Lock Indicator***
   When illuminated, this symbol indicates settings used in the cooking sequence are locked and cannot be changed.
8. ***Halo Heat Indicator***
   When the oven is preheating, the Halo Heat indicator will illuminate during preheating and remain steady until the oven reaches the set cooking temperature. When the temperature has stabilized, the indicator will illuminate periodically as the oven calls for heat.
9. ***Oven Preheat Light***
   Illuminates until the oven is preheated.
10. ***LED Display***
    Indicates interior oven air temperature, internal product probe temperature, time or, when used in conjunction with other keys, will review original cooking, holding and probe temperature settings. The display will also indicate various programming and diagnostic information.
11. ***Ready Indicator Light***
    Illuminates when the oven has finished preheating, and also lights 2 hours after being in the hold mode after the product is done cooking.
12. ***Up and Down Arrows***
    Used to increase or decrease set time, including cook, hold, smoke and probe temperature settings.
13. ***Start Key***
    Used to initiate a selected mode sequence when *pressed and released*. You may stop any mode of operation by *pressing and holding* the Start Key until you hear a beep.
14. ***Green Indicator Lights***
    Located within each function key, the green light functions as an operator prompt indicating additional operator action is required and also identifies current mode of operation.
15. ***Amber Indicator Lights***
    Located below the Cook, Time, Probe, Hold and Smoke Keys, these indicators will illuminate to identify the current mode of operation and allows the operator to identify the information currently shown in the LED display.
16. ***Preset Program Keys***
    Provides memory storage and operation of up to eight operator set cooking programs for specific products (A thru H). I enables locking abilities.
17. ***Cancel Key***
    Used to erase a program from memory storage.

## IMPORTANT

**Do not use the oven if the controls are not properly functioning. Refer to the Trouble Shooting Guide located in this manual or call an authorized service technician.**

# AUDIBLE SIGNALS



***OVEN BEEPING*** is used to indicate a YES or NO response to operator input. Beeps also indicate mode CHANGES and ERROR conditions.

***One brief beep*** indicates a YES (enabled) response to the information entered into the control.

***Two brief beeps*** indicate a NO (disabled) response to the information entered into the control.

***A beep that lasts for one second*** indicates an oven mode TRANSITION. Example: Preheat to Ready-Start.

***Three brief beeps*** indicate the oven is in the READY mode for product loading and START-UP.

***Four brief beeps*** indicate an existing FAULT condition. Refer to the Trouble Shooting section of this manual.

Beeper volume can be changed. With the control in the OFF mode, press and hold the DOWN ARROW Key. After 4 seconds, the display will exhibit one of the 4 volume levels (0 being OFF or the lowest, and 3 being the highest). After each change, the button must be released and the display must clear before the procedure can be repeated to select a different volume level.

# OPERATING FEATURES & FUNCTIONS

## Turn the Oven Control Panel Off:

***Press and hold*** the ON/OFF Key for three seconds. Oven will beep. The ON/OFF indicator light will go out.

## Stop an Operation:

***Press and hold*** the START Key for several seconds until the control beeps, indicating the operation has been cancelled. The oven will remain in a power-on state.

## Arrow Keys:

**Cook, Hold, Smoker and Probe Temperature** set points can be adjusted by 1° when pressing the ARROW Keys. To change a set point more rapidly, *press and hold* the ARROW Key along with the key for the temperature function, and the temperature changes in steps of 10°F or 5°C.

The **Time** setting is adjusted in increments of one minute by pressing the ARROW Keys. To make adjustment in steps of ten minutes, *press and hold* the TIME Key and ARROW Key at the same time.

## Probe Usage:

When the probe is left in the probe bracket, the LED temperature display will indicate the ambient air temperature inside the oven. To use the probe for cooking remove it from the bracket and wipe the full length of the metal probe with a disposable alcohol pad to clean and sanitize before using.

Only the tip of the probe senses the internal product temperature, therefore, it is important the tip be placed correctly in the product for internal temperature accuracy. Push the probe tip halfway into the product, positioning the tip at the center of the food mass. When inserting the probe into solid foods such as meat roast or poultry breasts, push the probe in from a straight downward position or in from the side to the center position. If placing into a semi-liquid or liquid product, the probe cable must be secured to keep the probe positioned properly. Do not let the probe tip touch the edges, bottom or side of a container. Tape the probe cable to the lip or edge of the container.

## Halo Heat® Indicator:

When the oven is preheating the Halo Heat indicator light will remain illuminated until it reaches the set cook temperature. Once the temperature has stabilized, this indicator will illuminate periodically as the oven calls for heat.

## Display High/Low Probe Temperatures:

To observe the recorded maximum or minimum probe temperature during a cooking program press the following keys:

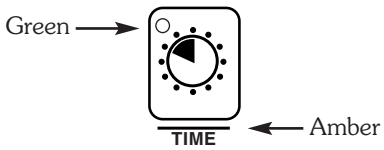
**Highest Temperature:** Press PROBE Key and UP ARROW Key at same time.

**Lowest Temperature:** Press PROBE Key and DOWN ARROW Key at same time.

## Green and Amber Indicators:

Each program key includes a green light which indicates a requirement for additional programming by the operator or the current operational state of the oven.

The COOK, TIME, PROBE, HOLD and SMOKER keys include an amber indicator light to identify the information being displayed.




## Power Fail Detect:

If the power were to fail for any reason while heating, the control will retain, in memory, the programmed operating conditions. When power is restored, the control will resume operating from the point where it was interrupted and the ON/OFF indicator light will flash, indicating that such an event did occur. The operator can turn off the flashing light by pressing the ON/OFF key.

***If such an event has occurred, always ensure that the food is safe for consumption according to local health regulations.***

**Preparation**

Adjust the inside door vents per the individual cooking procedure selected. Always keep door vents closed when cooking with the smoking function. Insert drip pan on the bottom of the oven cavity.

**Wood Chips**

Soak one full tray of wood chips in water for 5 to 10 minutes. Shake off excess water, and place the moistened chips in the wood chip tray of the smoker oven. Replace the container in the oven.

**Wood Chip Tray**

*DO NOT use sawdust for smoking. DO NOT use wood chips smaller than thumb-nail size. The use of improper material for the smoking function could result in damage, hazard, equipment failure, or could reduce the overall life of the oven.*

## Hot Smoke Procedure

Press and release power switch ON/OFF Control Key.

Press and set COOK thermostat to required cooking temperature.

Press and set TIME *or* PROBE.

Press and set HOLD thermostat to required holding temperature.

The Oven is automatically programmed to preheat to the set cooking temperature. The oven will produce an audible signal when fully preheated.

Prepare product for cooking.
Load product on shelves.

**To Set Smoking time**

By TIME

Press the SMOKER Key.
Press the UP and DOWN ARROW KEYS to select the smoke time in minutes.
Press START.

*Note: The smoking timer activates the heating element located within the wood chip container. A full wood chip container will produce smoke for a period of approximately 1 hour, even though the timer can go pass one hour.*

## Cold Smoke Procedure

Press and release power switch ON/OFF Control Key.

Press and hold the SMOKER Key for a period of 5 seconds. Holding the SMOKER Key for 5 seconds will set the oven to a default temperature of 32°F (0°C) to prevent the oven from producing heat.

Prepare product for smoking.
Place stainless steel tray filled with ice on shelf above the smoker tray.
Load product on shelves.

**To Set Smoking time**

By Time

Press the SMOKER Key.
Press the UP and DOWN ARROW KEYS to select the smoke time in minutes.
Press START.

*Holding the SMOKER KEY for 5 seconds will set the oven to a default temperature of 32°F (0°C) to prevent the oven from producing heat. To increase this default temperature, press the HOLD KEY and press the UP ARROW to set a higher default temperature.*

| Taste preference | Minimum Smoking time |
|---|---|
| Light Smoke Flavor | 10 min. |
| Medium Smoke Flavor | 30 min. |
| Heavy Smoke Flavor | 40 min. |
| Very Heavy Smoke Flavor | 60 min. |
| Extra Heavy Smoke Flavor | 80 min. |

*For maximum product tenderizing and to reduce labor during peak preparation hours, products can be cooked and held overnight.*

*These instructions are basic operational guidelines only. For complete instructions, see the HALO HEAT Guide to Low Temperature Cooking and Holding provided with the oven.*

***Note: Maximum product capacity per oven compartment is 100 lb (45kg).***

## Preset Menu Keys:

This Alto-Shaam oven allows the operator to set up to eight cook/smoke programs. Each program can be preset in any program mode to cook/smoke by time or internal product temperature. Programs are recalled and stored using the PRESET Keys labeled "A through H." These keys, along with the key labeled "I", share additional functions described in the "User Options" section of this manual.

### Programming a Cook/Smoke Program

Select the product to be programmed and begin programming with the oven control power OFF. Press and release control ON/OFF key. The oven will beep for one second and power to the unit will be indicated by an illuminated green indicator light located in the upper left corner of the ON/OFF key. The oven will begin operating in the hold mode. The amber HOLD indicator will be illuminated and the last set hold temperature will be displayed.

***Press HOLD Key.*** To change the hold temperature, press the UP or DOWN ARROW Key.

***Press COOK Key.*** Oven preheat indicator will illuminate and the last set cooking temperature is displayed. To change the cook temperature, press the UP or DOWN ARROW Keys.

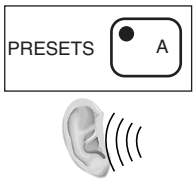
***To cook by time*** — press the TIME Key. Last set cooking time is displayed. To change the set time, press the UP or DOWN ARROW Key. The green TIME indicator will illuminate.

***To cook by probe*** — press the PROBE Key. Last set internal product temperature is displayed. To change the set temperature, press the UP or DOWN ARROW Key. The green PROBE indicator will illuminate.

***Press SMOKER Key.*** To set the smoke time desired, use UP or DOWN ARROW key. *The last set time will be displayed.*

***— or —***

The oven preheat indicator will illuminate. Oven is now in the preheat mode and is automatically programmed to preheat to the cook temperature.




Select a letter code for the product programmed by the previous steps. Press and hold the selected PRESET key until you hear a brief, four second beep. The letter key program indicator light will illuminate and the product programmed is now stored in memory for the specific letter key pressed. Additional programs can be stored in the remaining PRESET Keys if not previously programmed.

***Note:*** The last PRESET Key used will be the oven cooking run sequence for the next product to be programmed. Settings can be manually changed for the next product and an alternate pre-programmed letter key selected.

### Erasing a Cook/Smoke Program

To erase a program, the oven must be in either the power-up hold mode or in the preheat mode. The oven cannot be running a PRESET Menu program.

When the oven is in the power-up hold mode or in the preheat mode, press and hold both the CANCEL Key and the appropriate letter PRESET Key to be erased. The oven will beep in approximately four seconds and the program's indicator light will go out to indicate the program has been erased.

**IMPORTANT - After programming a specific product into memory in a programmable preset key, it is very important to make a written permanent record of the product and the program letter assigned. Menu card (PE-23384) is provided for this purpose.**

## Cook/Smoke Using Preset Menu Keys:

***Press and release control ON/OFF key.***

*Cold food for rethermalization or reheating must never be added to the oven while hot food is being held.*

- The green indicator light on the ON/OFF Key will illuminate.
- The oven will beep for one second.
- The oven will begin operating in the hold mode.
- The amber hold indicator will illuminate.
- The previously set hold temperature will be displayed.
- PRESET Keys with stored cooking programs will have green indicator illuminated.

***Press Desired PRESET Key (A through H)***

- Halo Heat and Pre-Heat indicator will illuminate.

  ➥The oven is automatically programmed to preheat to the cook temperature programmed.
- The oven will beep when preheated and the preheat indicator will go out.
- Both the Ready and Start indicator lights will flash.

  ➥The set cook temperature will be maintained by the oven and appear in the display while in the ready/start mode.

***Load the food inside oven. If cooking by probe, remove probe from its bracket, wipe the probe tip with a disposable alcohol pad and insert probe properly into product. Close the oven door.***

***Note:*** The oven will beep 3 times every 25 seconds until the oven is loaded and the START Key pressed.

***Press and release START Key.***

***COOK***

- The oven will beep.
- The green indicators for power, cook, smoke, probe or time, and start will illuminate.
- If programmed to cook by time, the display will alternate between showing the set cook temperature and the time remaining.
- If programmed to cook by probe, the display will alternate between showing the set cook temperature and the elapsed time.

***HOLD***

- The oven will beep when the set probe temperature has been reached or set time has elapsed.
- The green indicator for cook will remain illuminated.
- The display will alternate between showing the set hold temperature and the amount of time the product has remained in the holding mode.
- The Ready indicator light will illuminate after 2 hours in the hold mode.

  ***Note:*** The ready indicator does not necessary indicate a product-ready state. For best results, the product must remain in the oven at the set holding temperature for the minimum number of hours indicated in the individual cooking instructions.
- The oven will remain operating in the hold mode until the control ON/OFF Key is pressed.

Under normal operating conditions, this oven will provide you with long and trouble-free service. There is no preventative maintenance required, however, the following guidelines will maximize the potential life and trouble-free operation of this oven.

**MAKE CERTAIN THE UNIT IS DISCONNECTED FROM THE POWER SOURCE BEFORE CLEANING**

## Clean the Oven Daily

The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.

1. Switch electrical power switch located at the back of the oven to the "OFF" position. Let unit cool.
2. Remove all detachable items such as wire shelves, side racks, and drip pan. Clean these items separately.
3. Wipe the interior metal surfaces of the oven with a paper towel to remove loose food debris.
4. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.
5. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes, then remove soil with a plastic scouring pad.

***NOTE:*** *Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.*

6. Wipe control panel, door vents, door handles, and door gaskets thoroughly since these areas harbor food debris.
7. Rinse surfaces by wiping with sponge and clean warm water.
8. Remove excess water with sponge and wipe dry with a clean cloth or air dry. Leave doors open until interior is completely dry. Replace side racks and shelves.
9. Wipe door gaskets and control panel dry with a clean, soft cloth.
10. Interior can be wiped with a sanitizing solution after cleaning and rinsing. This solution must be approved for use on stainless steel food contact surfaces.
11. To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.
12. Clean any glass with a window cleaner.

Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

*At no time should the oven interior or exterior be steam cleaned, hosed down, or flooded with water or liquid solution. Do not use water jet to clean. Severe damage or electrical hazard could result voiding the warranty.*

## Clean the Probes Daily

Remove all food soil from probes. Wipe entire probe and cable assembly with warm detergent solution and a clean cloth. Remove detergent by wiping each probe and cable with clean rinse water and a cloth. Wipe probes and probe brackets with disposable alcohol pad or sanitizing solution recommended for food contact surfaces. Allow probe and cable to air dry in probe holding bracket.

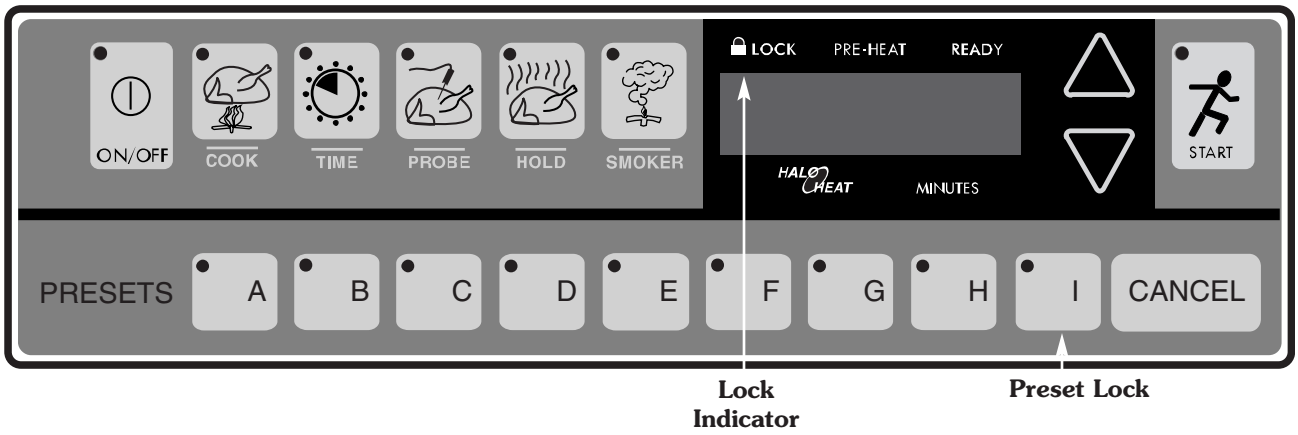
**The vents need to be inspected and cleaned as required.**

## Check the Cooling Fan in the Oven Control Area

While the oven is warm, check that the cooling fan in the oven control area is functioning. The fan is located at the back of the unit, toward the top.

## Check Overall Condition of the Oven Once a Month

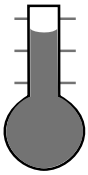
Check for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.




## Beeper Volume Selection

With the control in ***the off mode, press and hold*** the DOWN ARROW Key. After 4 seconds, the display will show one of the 4 volume levels (0 being OFF or the lowest, and 3 being the highest). After each change, the button must be released and the display must clear before the procedure can be repeated to select a different volume level.

## Fahrenheit or Celsius Selection



With the control in the ***off mode***, ***press and hold*** the UP ARROW Key. After four seconds, the display will toggle between Fahrenheit and Celsius. After each change the button must be released. The display must clear before the procedure can be repeated.

## Preset Keys Lock and Unlock

PRESET KEYS A through H can be locked in order to prevent storing, altering or erasing a program.

To lock the preset keys, ***press and hold*** the "I" KEY for four seconds. Oven will beep. Release the "I" KEY. The green indicator on the "I" KEY will illuminate. Oven PRESET Keys A through H are now locked.

***Note:*** Only the oven PRESET KEYS A through H are affected by this lock-out in order to also allow the oven to be used with the unprogrammed Cook, Probe, or Hold modes.

To unlock the PRESET KEYS, ***press and hold*** the CANCEL Key along with the "I" KEY for four seconds. You will hear a brief beep. Release all keys. The green indicator on the "I" KEY will extinguish. The oven PRESET KEYS are now unlocked.

## Control Panel Lock and Unlock

The control panel can be locked at any time in order to prevent inadvertent or accidental setting changes.

To lock the control panel, ***press and hold*** the UP ARROW Key and then press the ON/OFF KEY. You will hear a brief beep and the panel lock indicator will illuminate. Release all keys. The oven's control panel is now locked.

LOCK

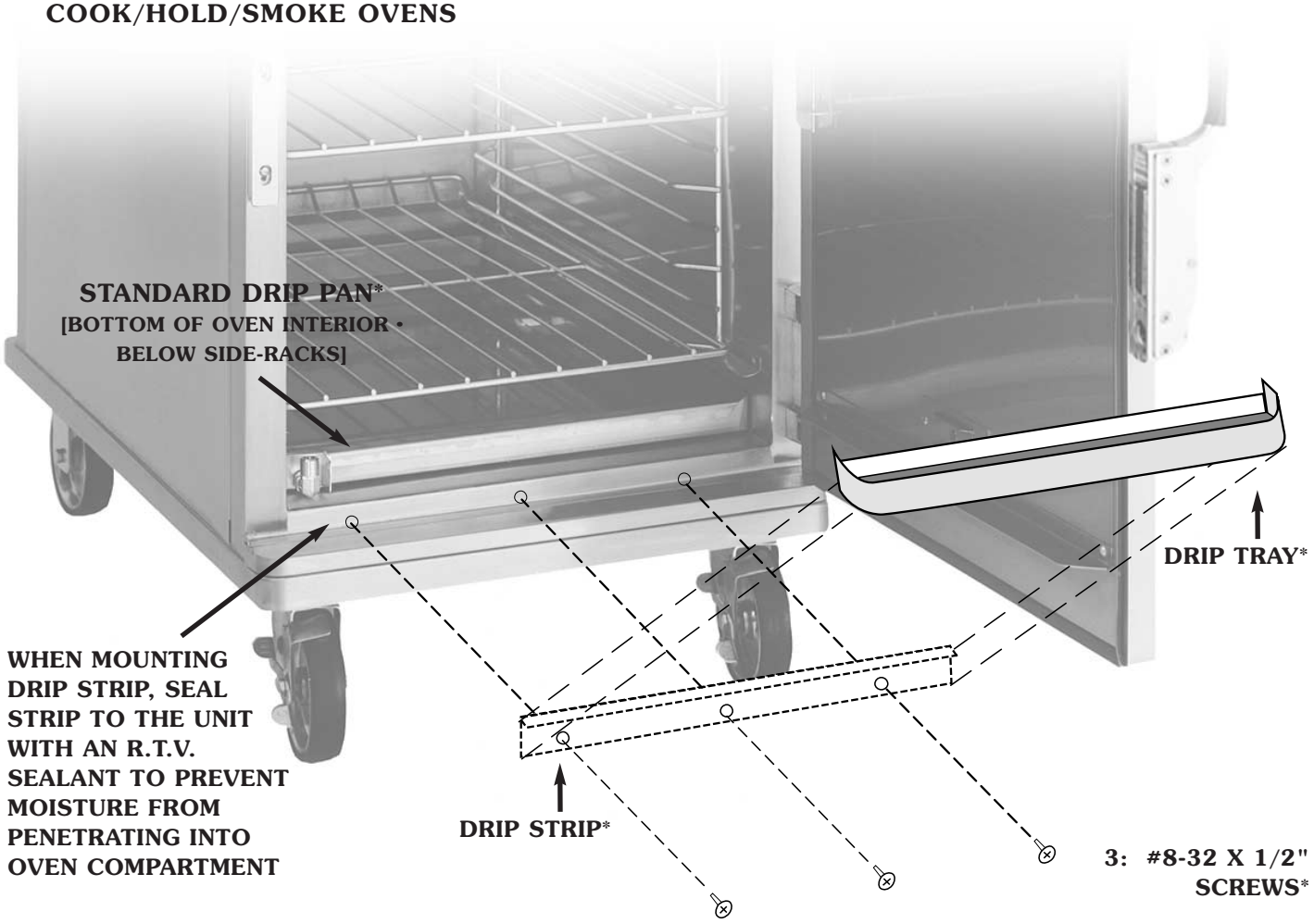
***Note:*** The control panel is now fully locked with the exception of the ON/OFF KEY and ARROW KEYS. You will be unable to turn the oven control off at this point.

To unlock the control panel, ***press and hold*** the DOWN ARROW KEY and then press the ON/OFF KEY. You will hear two brief beeps and the panel lock indicator will extinguish. Release all keys. The panel is now unlocked and ready for normal use.

*Cold food for rethermalization or reheating must never be added to the oven while hot food is being held.*

# DRIP TRAY REPLACEMENT INSTRUCTIONS

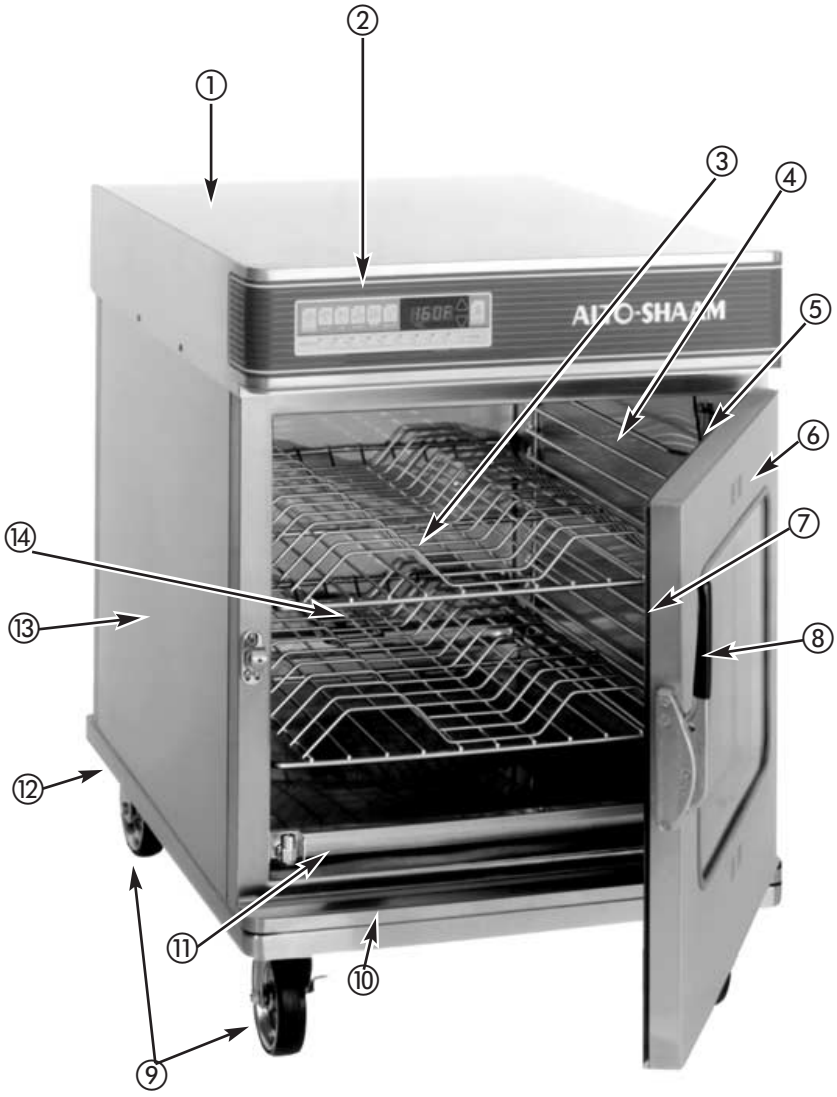
**LOW TEMPERATURE 767-SK/III**
**COOK/HOLD/SMOKE OVENS**


STANDARD DRIP PAN*
[BOTTOM OF OVEN INTERIOR • BELOW SIDE-RACKS]
DRIP TRAY*
WHEN MOUNTING DRIP STRIP, SEAL STRIP TO THE UNIT WITH AN R.T.V. SEALANT TO PREVENT MOISTURE FROM PENETRATING INTO OVEN COMPARTMENT
DRIP STRIP*
3: #8-32 X 1/2" SCREWS*

*SEE ALTO-SHAAM PARTS LIST FOR ALTO-SHAAM PART NUMBERS.

# 767-SK/III SERVICE VIEW PARTS

| Part Description | |
|---|---|
| **Service View 1** | **Part Number** |
| 1. Top | **1001443** |
| 2. Panel Overlay | **PE-23657** |
| 3. Shelf, stainless steel wire, ea.<br>Shelf, Rib Rack, ea. | **SH-2324**<br>**SH-2743** |
| 4. Side Rack for shelf, s/s, ea.<br>Side Rack, 230V | **SR-2303**<br>**14979** |
| 5. Probe Assembly | **15892** |
| 6. Door Assembly<br>— Window, RH<br>— Window, LH<br>Door Vent Cover (not shown) | <br>**15738**<br>**15741**<br>**13155** |
| 7. Door Gasket | **GS-22951** |
| 8. Door Handle<br>Mounting Screws for Handle (4)<br>Mounting Screws for Latch (2)<br>Door Hinge, pair (not shown)<br>Mounting Screws for Hinge (12) | **HD-24172**<br>**SC-2073**<br>**SC-2071**<br>**HG-22338**<br>**SC-2072** |
| 9. Caster, 5" (127mm) swivel, ea.<br>Caster, 5" (127mm) rigid, ea.<br>Caster Mounting Screws (16) | **CS-2026**<br>**CS-2025**<br>**SC-2351** |
| 10. Drip Tray | **14392** |
| 11. Drip Pan | **14831** |
| 12. Bottom | **14386** |
| 13. Side, each<br>Casing Back, each (not shown) | **1003349**<br>**13199** |
| 14. Smoke Tray Insert<br>Smoker Chip Tray Assembly<br>Smoker Chip Tray Bracket<br>Smoker Chip Tray Handle<br>Smoker Chip Tray Screw | **1243**<br>**4652**<br>**BT-2725**<br>**HD-2724**<br>**SC-2332** |




**CAUTION**

***REMEMBER TO DISCONNECT THE UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.***

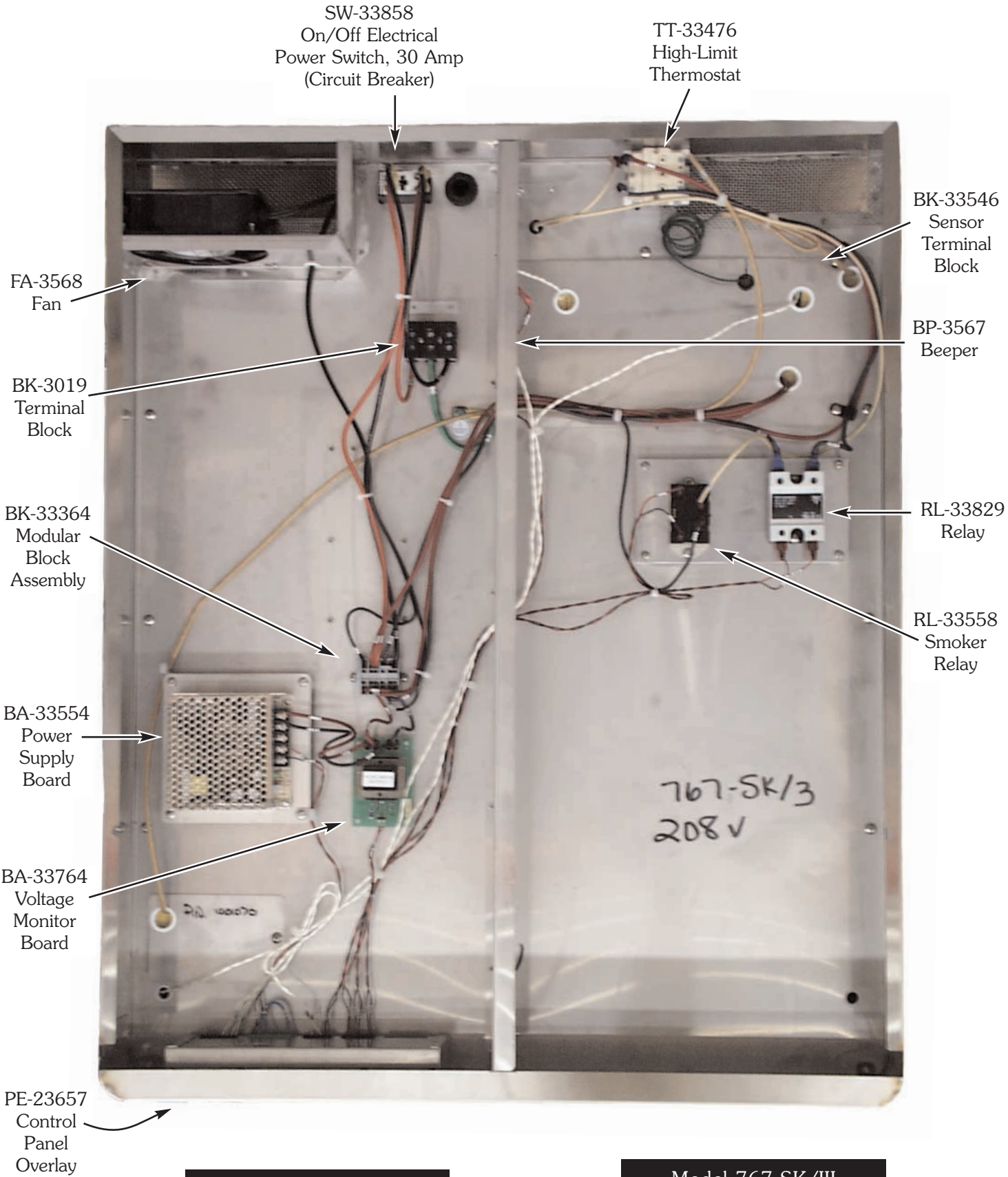
## CABLE HEATING SERVICE KIT

**No. 4881**
**MODEL 767-SK/III**

includes:

| | | |
|---|---|---|
| CB-3045 | Cable Heating Element | 210 feet |
| CR-3226 | Ring Connector | 12 |
| IN-3488 | Insulation Corner | 1 foot |
| BU-3105 | Shoulder Bushing | 12 |
| BU-3106 | Cup Bushing | 12 |
| ST-2439 | Stud | 12 |
| NU-2215 | Hex Nut | 24 |
| SL-3063 | Insulating Sleeve | 12 |
| TA-3540 | Electrical Tape | 1 roll |

## ELECTRONIC COMPONENTS




Oven Front

Model 767-SK/III
with top removed

| | *PART DESCRIPTION* | *767-SK/III* |
|---|---|---|
| 1. | Fan Cord and socket | CD-33338 |
| 2. | Fan, 70 CFM | FA-3568 |
| 3. | Fan Thermostat | TT-33255 |
| 4. | Electrical On/Off Switch (Circuit Breaker) | SW-33858 |
| 5. | Terminal Block | BK-3019 |
| 6. | Beeper, Solid State | BP-3567 |
| 7. | Hi-Limit Thermostat | TT-33476 |
| 8. | Power Supply Board | BA-33554 |
| 9. | Voltage Monitor Board | BA-33764 |
| 10. | Sensor Terminal Block | BK-33546 |
| 11. | Modular Block Assembly | BK-33364 |
| 12. | Sensor, Air Temperature | SN-33540 |
| 13. | Switch Reed | SW-33559 |
| 14. | Relay<br>Smoker Relay<br>Heat Sink Pad | RL-33829<br>RL-33558<br>HE-33926 |
| 15. | Cordset, 208/240V, 14/3 NEMA 6-20P<br>Cordset, 230V, CEE 7/7<br>Plug, 230V (UK & Hong Kong) | CD-3588<br>CD-33882<br>PG-33368 |
| 16. | Smoke Heat Cable | CB-3538 |

## ELECTRONIC COMPONENTS

***Do not replace any electrical components without first disconnecting electrical power to the unit by the ON/OFF switch at the back of the oven. A sign indicating the oven is being serviced and that the power must remain OFF should be posted on the panel.***

# TROUBLE SHOOTING

| Error Code | Description/Results | Possible Cause Service Required |
|---|---|---|
| **E-10** | **Air Sensor Fault (shorted)** *Inoperative Oven* | Air sensor defective? See following page for air sensor test. |
| **E-11** | **Air Sensor Fault (open)** *Inoperative Oven* | |
| **E-20** | **Product Probe Fault (shorted)** *Oven will cook in time only* | Probe defective? See following page for probe sensor test. |
| **E-21** | **Product Probe Fault (open)** *Oven will cook in time only* | |
| **E-30** | **Under temperature** *Oven will shut down* | Oven door closed? Door gasket need replacement? Preheat skipped? Oven overloaded or has frozen product? Defective air sensor or probe? Defective solid state relay? Bad wire connections or open heating cable? Is the high limit switch tripped? If none of the above, call service. |
| **E-31** | **Over temperature** *Oven will shut down* | Shorted cable? Defective solid state relay? Defective air sensor? If none of the above, call service. |
| **E-60** | **Real time clock error** *Inoperative Oven* | Control must be replaced. |
| **E-70** | **Configuration connector error** *Inoperative Oven* | Check control connections for loose wires. If none, control must be replaced. |
| **E-78** | **Voltage low** *Inoperative Oven* | If 125 VAC unit, voltage is below 90 VAC. Correct.<br>If 208-240 VAC voltage is below 190 VAC. Correct. |
| **E-79** | **Voltage high** *Inoperative Oven* | If 125 VAC unit, voltage is over 130 VAC. Correct.<br>If 208-240 VAC, voltage is over 250 VAC. Correct. |
| **E-80** | **EEPROM - Function data error** *Inoperative Oven* | Replace control. |
| **E-82** | **EEPROM - Calibration data error** *Inoperative Oven* | Replace control. |
| **E-84** | **EEPROM - Unit ID error** *Inoperative Oven* | Replace control. |
| **E-86** | **EEPROM - Preset data error** *Inoperative Oven* | Replace control. |

***This section is provided for the assistance of qualified technicians only and is not intended for use by untrained or unauthorized service personnel.***

***Do not replace any electrical components without first disconnecting electrical power to the unit by switching OFF the electrical power at the rear of the oven. A warning sign should be posted on the panel indicating the oven is being serviced and that the power must remain OFF.***

# TROUBLE SHOOTING - INTERNAL ELECTRICAL COMPONENTS

## A. No power. Display will not light.

1. Verify that power is available at the outlet or junction box.
2. Verify that the circuit breaker switch on the back of the unit is turned on.
3. Verify that the power cord is not open. Check continuity with a VOM meter.
4. If none of the above steps help, call a qualified service technician or refer to the Service Manual for this particular oven.

## B. Display is lit and unit calls for heat, but unit is not heating; Error Code E30

1. Check to verify that the high limit switch located at the rear of the unit top has not been tripped. If it has been tripped, reset by pressing in the high limit reset button at the rear of the oven.
2. After resetting, the cause of the high limit trip must be corrected. If the high limit switch will not reset, the high limit switch is defective and must be replaced. ***This is a safety device and must not be jumped out or removed from the circuit.***

## C. To test air sensor:

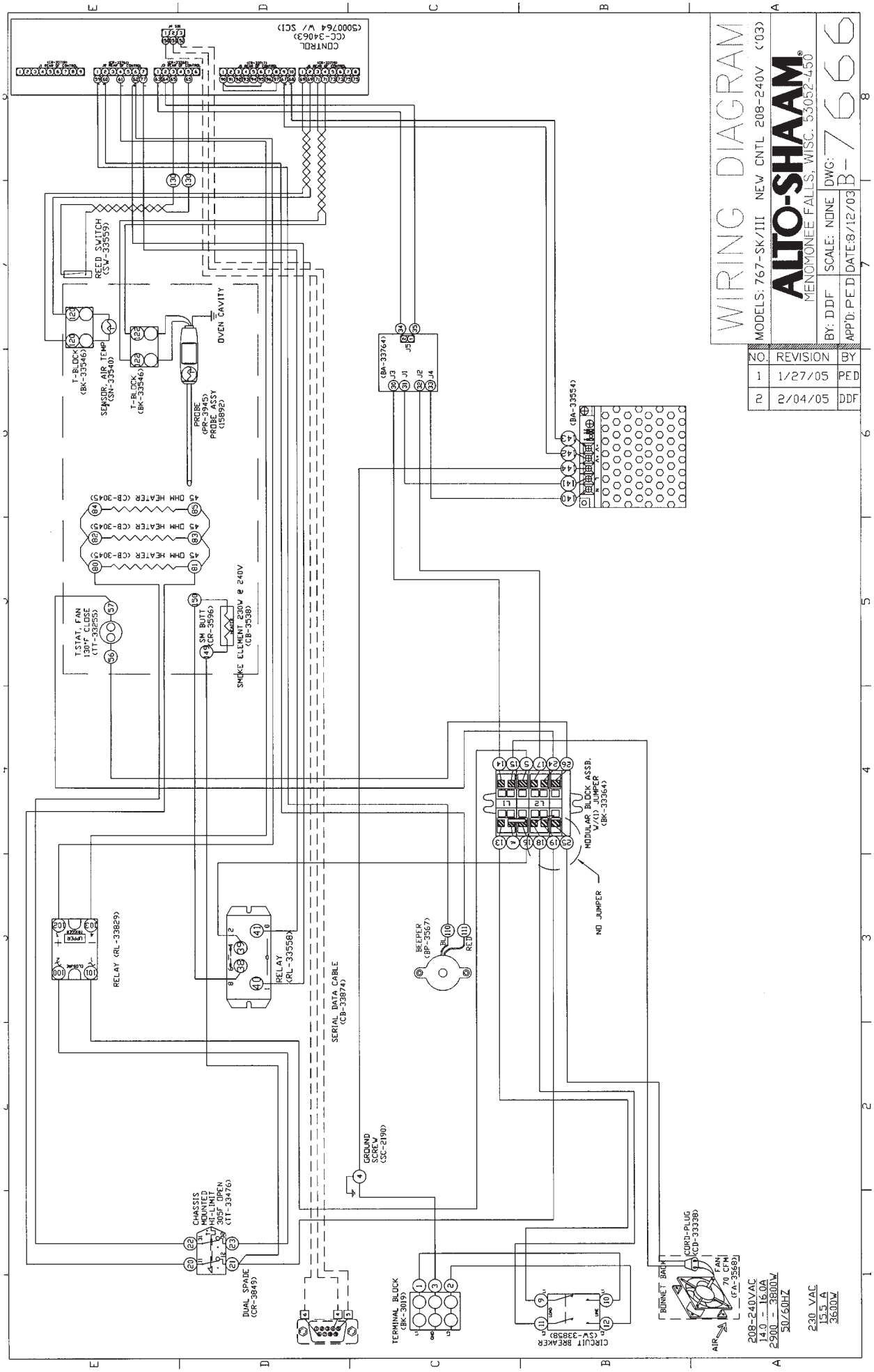
Test air sensor by placing sensor in ice water bath and using an ohmmeter set on the ohm scale. The reading should be 100 ohms resistance. If it is more than 2 ohms higher or lower, sensor needs to be replaced.

## D. To test probe sensor:

Test food probe by placing in ice water bath and using an ohmmeter set on the ohm scale. The reading should be 100 ohms resistance.

***This section is provided for the assistance of qualified technicians only and is not intended for use by untrained or unauthorized service personnel.*** If your Alto-Shaam® unit is not operating properly, check the following before calling your Authorized Alto-Shaam® Service Agent:

☛ Check the power flow to the unit. Plug in outlet? Circuit breaker switch at back of unit turned on? ***Do not attempt to repair or service the Cook/Hold/Smoke unit beyond this point.*** **Contact Alto-Shaam® for the nearest authorized service agent. Repairs made by any other service agents without prior authorization by Alto-Shaam® will void the warranty on the unit.**


WIRING DIAGRAM
ALTO-SHAAM
MENOMONEE FALLS, WISC. 53052-450
MODELS: 767-SK/III NEW CNTL 208-240V ('03)
BY: DDF
SCALE: NONE
DWG: B-7766
APPD: PED
DATE: 8/12/03
NO. REVISION BY
1 1/27/05 PED
2 2/04/05 DDF
CONTROL (CC-34063) (S0007764 W/ SCI)
REED SWITCH (SW-33559)
T-BLOCK (BK-33546)
SENSOR AIR TEMP (SN-33540)
T-BLOCK (BK-33546)
PROBE (PR-3945) PROBE ASSY (15892)
OVEN CAVITY
(BA-33764)
J5
J3
J1
J2
J4
(BA-33554)
45 OHM HEATER (CB-30435)
45 OHM HEATER (CB-30435)
45 OHM HEATER (CB-30435)
T.STAT, FAN (30°F CLOSE (TT-33255)
SM BUT (CR-3596)
SMOKE ELEMENT 230V @ 240V (CB-3538)
MODULAR BLOCK ASSB. W/(1) JUMPER (BK-33364)
NO JUMPER
RELAY (RL-33829)
RELAY (RL-33558)
BEEPER (BP-3567)
SERIAL DATA CABLE (CB-33874)
GROUND SCREW (SC-2190)
CHASSIS MOUNTED HI-LIMIT (TT-33476)
DUAL SPADE (CR-3849)
TERMINAL BLOCK (BK-3019)
CIRCUIT BREAKER (SW-33858)
CORD-PLUG (CID-3338)
BONNET BACK
FAN 70 CFM (FA-3568)
AIR
208-240VAC
14.0 - 16.0A
2900 - 3800W
50/60HZ
230 VAC
15.5 A
3600W

# TRANSPORTATION DAMAGE and CLAIMS

All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.

2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.

3. Note all damage to packages directly on the carrier's delivery receipt.

4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.

5. If the driver refuses to allow inspection, write the following on the delivery receipt:
   ***Driver refuses to allow inspection of containers for visible damage.***

6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.

7. Save any packages and packing material for further inspection by the carrier.

8. Promptly file a written claim with the carrier and attach ***copies*** of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

# ALTO-SHAAM® LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at our option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

Exceptions to the one year part warranty period are as listed:

A. Halo Heat cook/hold ovens include a five (5) year parts warranty on the heating element. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

B. Alto-Shaam Quickchillers include a five (5) year parts warranty on the refrigeration compressor. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

This warranty does not apply to:

1. Calibration
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions.
5. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
6. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

**ALTO-SHAAM, INC.**

Warranty effective January 1, 2000

Record the model and serial numbers of the unit for easy reference. Always refer to both model and serial numbers in your correspondence regarding the unit.

Model: _____

Serial Number: _____

Purchased From: _____

Date Installed: _____ Voltage: _____


## HALO HEAT COOK/HOLD/SERVE SYSTEMS BY ALTO-SHAAM®

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